



shawagyu

SAVOUR THE WAGYU
WITH A MIDDLE-EASTERN TWIST



SHAWAGYU, A NEW INNOVATIVE DINING CONCEPT IN THE DUBAI SCENE

Shawagyu, the new innovative dining concept, has officially opened his doors in Dubai, inviting food lovers to experience an elevated Shawarma crafted from premium Japanese Wagyu beef. This unique creation, known as "Shawagyu," is set to redefine Shawarma, just as Gyro and Döner have done in the world of wraps and sandwiches.

Shawagyu's menu is designed with quality and variety in mind, with exciting options like the spicy and fiery Shawarma, the herbs-infused Shawarma. In addition to the signature wagyu Shawarmas, We also offer a variety of A5 Japanese wagyu steak burgers.

Whether you are a fan of bold flavors, looking for a lighter green salad or looking for the ultimate indulgence, Shawagyu's diverse menu is designed to delight every palate. The doors are now open: don't delay the opportunity to experience Dubai's latest taste sensation and enjoy Shawarma like you've never had before.



WAGYU, A RICH HISTORY AND PRESENT...

Wagyu, meaning "Japanese cow," has a rich history that dates back over a thousand years in Japan. Originally bred for agricultural labor, these cattle were prized for their strength and stamina, particularly in rice farming. However, over time, Japanese farmers began selectively breeding them for their unique ability to develop rich, marbled fat, which imparted a tender, melt-in-the-mouth texture to the meat. By the late 19th century, as Japan opened up to Western influences, Wagyu beef began to gain recognition for its exceptional quality. Today, it is renowned worldwide for its unparalleled marbling, flavor, and tenderness, with specific breeds like Kobe, Matsusaka, and Omi becoming symbols of luxury and culinary excellence. The traditional rearing methods and attention to detail in the production of Wagyu have made it one of the most sought-after meats globally.



FINEST OF THE FINEST

Our Wagyu beef is sourced from the finest Japanese cattle, celebrated for its exquisite marbling. Slow-cooked using the traditional Shawarma technique, the rich, melt-in-your-mouth fat infuses the meat with a deep, savory flavor, creating a truly indulgent and unique dining experience. Each bite is a perfect balance of tenderness and luxury.



PREPARING WAGYU A5 BEEF IS AN ART IN ITSELF!

Each step, from the precise slicing to the delicate marination, is designed to honor its luxurious quality. Thin, even cuts enhance its melt-in-your-mouth texture, while a subtle marinade of premium ingredients elevates its natural umami. With Wagyu A5, simplicity is key—let the meat's exquisite flavor speak for itself!



SHAWAGYU BURGER

DUBAI STYLE

Wagyu burger with lettuce,
tomatoes, sliced cheese, and cheese sauce

Single Burger (100% Wagyu Mincemeat Burger)	55 AED
Single Burger Meal	75 AED
Twin Burger	90 AED
Twin Burger Meal	110 AED



SHAWAGYU BURGER

A5 WAGYU

Wagyu burger with lettuce, tomatoes,
pickles, sliced cheese and Japanese sauce

Single Burger (100% Wagyu Mincemeat Burger)	55 AED
Single Burger Meal	75 AED
Twin Burger	90 AED
Twin Burger Meal	110 AED



SHAWAGYU BURGER

HAWAII

Wagyu burger with Hawaii salad (white cabbage, carrots, apple and tomato chutney) and pineapple tartar sauce

Single Burger (100% Wagyu Mincemeat Burger)	55 AED
Single Burger Meal	75 AED
Twin Burger	90 AED
Twin Burger Meal	110 AED



SHAWAGYU BURGER

FOREST

Wagyu burger with lettuce, tomatoes, sliced cheese,
Forest sauce, caramelized onion and mushroom sauce

Single Burger (100% Wagyu Mincemeat Burger)	55 AED
Single Burger Meal	75 AED
Twin Burger	90 AED
Twin Burger Meal	110 AED



SHAWAGYU SANDWICH

EASTERN

Wagyu meat wrapped inside brioche bread, with
onion, tomato, parsley, pickles and tahina sauce

89 AED

109 AED for meal



SHAWAGYU SANDWICH

TRADITIONAL

Wagyu meat wrapped inside brioche bread,
with lettuce, tomatoes, onions, cucumber,
and a sauce of your choice
(chilli sauce / herbs sauce / garlic sauce)

89 AED
109 AED for meal



SHAWAGYU SANDWICH

GREEK

Wagyu meat wrapped inside brioche bread,
with Greek salad, feta cheese and herbs sauce

99 AED
119 AED for meal



SHAWAGYU SANDWICH

BURRATA

Wagyu meat wrapped inside brioche bread,
with mixed lettuce, sun dried tomatoes,
fresh basil, Burrata cheese and pesto sauce

99 AED

119 AED for meal



SHAWAGYU SANDWICH

AVOCADO

Wagyu meat wrapped inside brioche bread,
with lettuce, tomatoes, onions, cucumber,
and a sauce of your choice
(chilli sauce / herbs sauce / garlic sauce)

99 AED

119 AED for meal



SHAWAGYU SANDWICH

WOW WAGYU

100% Wagyu Beef and Bread

99 AED

119 AED for meal



PLATES

SHAWAGYU

A plate with Wagyu meat, salad, fries, and sauce of your choice (view below)

195 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



SALADS

GREEK

35 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



SALADS

FATTOUSH

35 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



SALADS

MIXED LETTUCE

35 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



SALADS

WAGYU CAESAR

85 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



SALADS

BURRATA

65 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



APPETIZERS

HUMMUS

35 AED



APPETIZERS

HUMMUS WAGYU

Small: 50 AED

Large: 95 AED



APPETIZERS

LABNEH

35 AED



APPETIZERS

LABNEH WAGYU

85 AED



FRIED ITEMS

POTATO WEDGES

18 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



FRIED ITEMS

FRIES WITH SKIN

18 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



FRIED ITEMS

CHILLI CHEESE BITES

18 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



FRIED ITEMS

ONION RINGS

18 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



FRIED ITEMS

MOZZARELLA STICKS

18 AED

AVAILABLE SAUCES — 6 AED EACH

Tartar pineapple sauce

Herbs sauce with Pesto

Tahina sauce

Spicy Algerian sauce

Feta sauce

Japanese sauce

Avocado sauce

Four cheese sauce

Tomato Chutney sauce



FRESH DRINKS

JUICE

Apple Juice	28 AED
Pineapple Juice	28 AED
Cucumber Juice	20 AED
Red Cabbage Juice	28 AED
Orange Juice	28 AED

MILKSHAKES

Vanilla	28 AED
Ice Cream Vanilla, Milk.	
Banana	28 AED
Banana, Milk And Caramel.	
Melon	28 AED
Melon, Milk And Ice Cream.	

Strawberry	28 AED
Strawberry, Banana, Milk.	
Mango	28 AED
Mango, Milk.	
Chocolate	28 AED
Ice, Chocolate, Milk.	

SOFT DRINKS

KINZA

Cola	10 AED
Lemon	10 AED
Lemon Zero	10 AED
Citron	10 AED
Blackcurrant	10 AED
Sparkling Water	8 AED
Mineral water - Small	12 AED
Mineral water - Large	25 AED
Red Bull	25 AED

COCA-COLA

Cola	12 AED
Cola Zero	12 AED
Sprite	12 AED
Fanta	12 AED

SMOOTHIES

Black Forest	29 AED
Tropical Colada	29 AED
Mango Paradise	29 AED
Jumeirah Sunrise	29 AED
Refresh Mint	29 AED



HOT DRINKS

Single Espresso ————— 15 AED

Double Espresso ————— 18 AED

Cappuccino ————— 25 AED

Flat white ————— 22 AED

Cortado ————— 22 AED

Macchiato ————— 15 AED

Black coffee ————— 20 AED

English Tea ————— 15 AED

Green tea ————— 15 AED

Illy Cream ————— 20 AED/28 AED (small/la

Illy Cream Tria ————— 32 AED
(Illy Cream with a shot of espresso)

Hot chocolate ————— 25 AED

Iced coffee ————— 29 AED



Follow us on Instagram

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